

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/8/2015 **Business ID:** 119033FE
Business: EL RIO BRAVO
 11 S. 10th Street
 11 S 10TH ST
 KANSAS CITY, KS 66102

Inspection: 31002535
Store ID:
Phone: 9133714100
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/08/15	07:42 AM	01:00 PM	5:18	0:22	5:40	0	
Total:			5:18	0:22	5:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 10 Priority foundation(Pf) Violations 5

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use

p

5. No discharge from eyes, nose and mouth.

p

Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed.

p

7. No bare hand contact with RTE foods or approved alternate method properly followed.

p

8. Adequate handwashing facilities supplied and accessible.

.. p

<i>Fail Notes</i>	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i> <i>[No paper towels were at the handsink behind the display case in the meat department. No paper towels were at the handsink in the back prep area of the meat department. COS, paper towels were provided at both handsinks.]</i>
	6-301.14	<i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.</i> <i>[No sign at the handsinks to notifies employees to wash their hands.]</i>
	6-501.18	<i>PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.</i> <i>[The turn on valves at the handsink behind the display case of the meat department were soiled with food debris.]</i>

Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.

p

10. Food received at proper temperature.

.. .. p

11. Food in good condition, safe and unadulterated.

.. p p ..

<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented.</i> <i>[A container with raw fish was leaking into a container of ready to eat imitation crab meat. The container of raw fish was stored above the ready to eat imitation crab meat. Mold was inside of a package of cheese that was in the reach in cooler. COS, food items discarded.]</i>
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12. Required records available: shellstock tags, parasite destruction.

.. p

Protection from Contamination	Y	N	O	A	C	R
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13. Food separated and protected.

.. p

<i>Fail Notes</i>	3-302.11(A)(1)(a)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables</i> <i>[Raw chicken was stored above raw carrots and raw cilantro in the walk in cooler. COS, raw chicken removed.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

- Fail Notes*
- 3-302.11(A)(1)(b) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.
[Raw fish was stored above ready to eat eat imitation crab meat in the reach in cooler. Packages of raw pork bacon were stored above ready eat package of hotdogs and cheese in the reach in cooler. COS, package of raw pork bacon removed. Raw shrimp was stored above ready to eat cooked shrimp. COS, raw shrimp removed. Packages of ready to eat crab meat was stored inside the same package on top of raw fish. COS,ready to eat crab meat removed.]*
- 3-302.11(A)(2) *P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas
[Raw chicken was stored above raw pork in the reach in cooler. COS, raw fish removed.]*

14. Food-contact surfaces: cleaned and sanitized.

p

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p .. .

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

.. .. p .. .

17. Proper reheating procedures for hot holding.

.. .. p .. .

18. Proper cooling time and temperatures.

.. .. p .. .

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 1 at end of questionnaire.

20. Proper cold holding temperatures.

.. p .. .

- Fail Notes*
- 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.
[Raw pork sausage 64F, soft cheese queso 62F, soft queso cheese 65F, raw pork bacon 56F, mixed cheese blend 61F, cotto salami 55F, cream cheese 57F, bologna 58F, and sharp cheddar cheese 63F were in reach in cooler with ambient air 66F. Yogurt 68F, milk 67, cream 63F, heavy cream 65F were in the RIC/WIC with an ambient air of 67F. COS, all PHF's were discarded.]*
- 3-501.16(B) *P - PHF/TCS Cold Holding (Shell EGGS) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less.
[Raw shell eggs (non-pasteurized) 63F were stored in the RIC/WIC (ambient air 63F). COS, all eggs were discarded.]*

21. Proper date marking and disposition.

p

This item has Notes. See Footnote 2 at end of questionnaire.

22. Time as a public health control: procedures and record.

.. .. p .. .

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p .. .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory

Y N O A C R

Fail Notes 3-603.11(A) *Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure and Reminder) - If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the LICENSEE shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [No consumer advisory posted on the display case for the undercooked/raw (fish) ceviche.]*

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. . p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

.. p

Fail Notes 7-102.11 *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [A white bucket filled with a blue liquid and clothes was on the floor in the meat food prep area without a common name on the working container. PIC stated the blue liquid was sanitizer. COS, chemical labeled.]*

7-201.11(A) *P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [A bottle of glass cleaner was stored next to single-serve plastic containers that were used for food service. COS, glass cleaner removed. Glass cleaner was stored next to box of anchovy paste that was used for food service. COS, chemical removed.]*

7-201.11(B) *P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [A can of air freshner was stored on top of box of spices that is used for food service per the person in charge. COS, chemical removed. Hand sanitizer was stored above single-serve utensil used for food service. A can of oven cleaner was stored next to single-serve foam plates that were used for food service.]*

7-301.11(B) *P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Detergent soap was stored above can goods (vegetables) in the back storage area. COS, chemical removed.]*

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. .. . p

GOOD RETAIL PRACTICES

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water			Y	N	O	A	C	R
28. Pasteurized eggs used where required.			p
29. Water and ice from approved source.			p
30. Variance obtained for specialized processing methods.			p
Food Temperature Control			Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.			..	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
Fail Notes	4-301.11	Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The reach in coolers and walk in cooler were inadequate equipments for cold holding.]						
32. Plant food properly cooked for hot holding.			p
33. Approved thawing methods used.			p
34. Thermometers provided and accurate.			p
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			..	p
Fail Notes	3-602.11(C)	Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. [No list of ingredients was posted or available for the self-serve pastries.]						
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			p
37. Contamination prevented during food preparation, storage and display.			p
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			..	p
Fail Notes	3-304.12(B)	In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Single-serve container with no handle was stored in a bin of fried pork skin.]						
42. Utensils, equipment and linens: properly stored, dried and handled.			p
43. Single-use and single-service articles: properly used.			p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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44. Gloves used properly.

p

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
P and Pf items

.. p

Fail Notes | 4-102.11(A)(1) *P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.*
[4-102.11(B)(1) Bread was stored in non-food grade (Thank You) bag.]

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

p

46. Warewashing facilities: installed, maintained, and used; test strips.

.. p

Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.*
[No test kit for the use of chlorine.]

47. Non-food contact surfaces clean.

p

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

.. p

Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.*
[Water faucet leaking water at the 3 compartment sink in the meat department.]

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

p

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

p

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other	Y	N	O	A	C	R
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55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Steam table cooked beef 148F, pork 152F

Footnote 2

Notes:

All opened package of deli meats did not have opened package dates. PIC stated the package of meats are open daily.

Footnote 3

Notes:

Repair person stated all the coolant had leaked out of the unit. Repairs should be made in less than 1 hour.

VOLUNTARY DESTRUCTION REPORT

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Inspection: 31002535
Store ID:
Phone: 9133714100
Inspector: KDA31
Reason: 01 Routine

Time In / Time Out

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06/08/15	07:42 AM	01:00 PM	5:18	0:22	5:40	0	
Total:			5:18	0:22	5:40	0	

ACTIONS

Number of products Voluntarily Destroyed 9

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Hiland milk lataid Qty 8 Units Value \$ 4.94

Description 8 qt

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product HILAND MILK VANILLA SOYMILK Qty 13 Units Value \$

Description 13 QT

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product SILKPURE ALMOND Qty 7 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product hILAND MILK LATOSE FRREE Qty 10 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product NUTRI LECHE Qty 16 Units Value \$

Description QT

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product LECHE ALPURA Qty 2 Units Value \$

Description QT

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product LALA LIGHT Qty 14 Units Value \$

Description QT

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product LALA DESLATOSE 2% Qty 15 Units Value \$

Description QT

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product LALA WHOE MILK Qty 8 Units Value \$

Description QT

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

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1. Product BEST CHOICE HOMO Qty 15 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product BEST CHOICE 2% Qty 26 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product HIGHLAND CHOC MILK Qty 3 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product HILAND CHOC MILK Qty 16 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product HILAND HOMO MILK Qty 16 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product HILAND 2% MILK Qty 12 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product HILAND 1% MILK Qty 16 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product HILAND SKIM Qty 12 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product BEST CHOICE HOMO MILK Qty 80 Units Value \$

Description GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

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1. Product BEST CHOICE 2% Qty 80 Units Value \$

Description GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product HILAND 1% Qty 40 Units Value \$

Description GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product HILAND SKIM Qty 20 Units Value \$

Description GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

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4. Product HILAND MILK HOMO Qty 9 Units Value \$

Description QTS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product HILAND 2% Qty 12 Units Value \$

Description QT

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product HILAND BUTTER MILK Qty 12 Units Value \$

Description QT

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product HILAND SKIM Qty 12 Units Value \$

Description QT

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product HILAND HMO Qty 20 Units Value \$

Description PINTS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product HILAND 2% Qty 20 Units Value \$

Description PINTS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

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1. Product HILAND CHOC Qty 20 Units Value \$

Description PINTS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Embargo Hold Tag # N/A

2. Product LALA CHOC MILK Qty 32 Units Value \$

Description 3 PACK

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product HILAND HEAVY CREAM Qty 24 Units Value \$

Description 1/2 PINTS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

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4. Product HILAND HEAVY CREAM Qty 12 Units Value \$

Description PINTS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product HILAND HALF&HALF Qty 12 Units Value \$

Description PINTS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product HILAND HALF&HALF Qty 20 Units Value \$

Description QT

Reason Product Destroyed Adulterated Method Product Destroyed

Disposal Location Firm Embargo Hold Tag # N/A

7. Product BEFONTE 2% MILKK Qty 18 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product BEFONTE HOMO Qty 24 Units Value \$

Description 1/2 GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product BEFONTE 2% Qty 40 Units Value \$

Description GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/8/2015 **Business ID:** 119033FE
Business: EL RIO BRAVO
11 S. 10th Street
11 S 10TH ST
KANSAS CITY, KS 66102

Inspection: 31002535
Store ID:
Phone: 9133714100
Inspector: KDA31
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/08/15	07:42 AM	01:00 PM	5:18	0:22	5:40	0	
Total:			5:18	0:22	5:40	0	

ACTIONS

Number of products Voluntarily Destroyed 9

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product BEFONTE HOMO MILK Qty 40 Units Value \$

Description GALLONS

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product DEAN'S SOUR CREAM Qty 4 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product DEANS GUACAMOLE Qty 11 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product DEANS'S RANCH Qty 11 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product BEST COTTAGE CHEESE Qty 12 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product SARG RICOTTA Qty 12 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product DAISY SOUR CREAM Qty 8 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product BST COTTA Qty 40 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product SOUR CREAM Qty 10 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/8/2015 **Business ID:** 119033FE
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ACTIONS

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1. Product DAISY SOUR CREAM Qty 20 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product BST SOUR CREAM Qty 18 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product ALL SAVE SOUR CREAM Qty 5 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product BEFONTE SOUR CREAM Qty 30 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product BEFONTE SOUER CREAM Qty 15 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed

Disposal Location Firm Embargo Hold Tag # N/A

6. Product BEFONTE SOUR CREAM Qty 10 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product BIO SALUD Qty 60 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product MARGARIA GELATIN Qty 12 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product AST GELATIN Qty 15 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/8/2015 **Business ID:** 119033FE

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ACTIONS

Number of products Voluntarily Destroyed 9

VOLUNTARY DESTRUCTION REPORT

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1. Product LULA ASST GELATIN Qty 33 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product SEÑOR RICO Qty 15 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product SR CAROMEL FLAN Qty 20 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product JELLO SNACK Qty 35 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product LT YOGURT Qty 45 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product BEST CHOICE YOGURT Qty 26 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product GOURT TWIST Qty 30 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Embargo Hold Tag # N/A

8. Product DAMIMAL DRINK Qty 40 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product GOGURT SPCO Qty 20 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/8/2015 **Business ID:** 119033FE
Business: EL RIO BRAVO
 11 S. 10th Street
 11 S 10TH ST
 KANSAS CITY, KS 66102

Inspection: 31002535
Store ID:
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ACTIONS

Number of products Voluntarily Destroyed 7

VOLUNTARY DESTRUCTION REPORT

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1. Product DIANIMINO Qty 40 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product ACTIVA Qty 17 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed _____

Disposal Location _____ Embargo Hold Tag # N/A

3. Product Reach in cooler Qty _____ Units _____ Value \$ _____

Description

Kraft cheeses,best choice cheese,and best choice, all save. the whole unit of cheese needed to be detroyed to due to cold holding.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Ready to eat meats Qty Units Value \$

Description all of the ready to eat meats, deli, meats, hotdogs, smoked sausage, bolonga, polish sausages etc.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product All raw shell eggs Qty Units Value \$

Description over 100 dozen of raw shell eggs needed to be discarded.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product raw pork bacon Qty 100 Units lbs Value \$

Description All raw pork bacon needed to be discarded.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Raw pork sausage Qty 100 Units lbs Value \$

Description over 100 pounds of raw pork sausage.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/8/2015 **Business ID:** 119033FE

Business: EL RIO BRAVO

11 S. 10th Street

11 S 10TH ST

KANSAS CITY, KS 66102

Inspection: 31002535

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Total:			5:18	0:22	5:40	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/18/15

Inspection Report Number 31002535

Inspection Report Date 06/08/15

Establishment Name EL RIO BRAVO

Physical Address 11 S 10TH ST City KANSAS CITY

11 S. 10th Street Zip 66102

Additional Notes
and Instructions

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